Scallops Grenobloise

CHEF JACQUES PÉPIN

A traditional sauce for fish and shellfish, grenobloise consists of diced lemon flesh, capers, and croutons. Here I add mushrooms. This recipe is a winner and works equally well with fish or shrimp. I prefer to use large diver scallops from a reputable fishmonger. Avoid scallops with milky juice, an indication that they have been soaked in a solution to plump them, often the mark of inferior quality.

- 2 slices white bread
- 2 ½ tablespoons peanut or canola oil
- 1 lemon
- 1 pound large scallops (about 16), rinsed under cold water to remove any sand
- ¼ teaspoon salt
- ½ teaspoon freshly ground black pepper
- 2 tablespoons drained capers
- 6 tablespoons unsalted butter
- ½ cup diced (1/2-inch) mushrooms (about 3)
- 2 to 3 tablespoons red wine vinegar
- 2 tablespoons coarsely chopped fresh parsley

(Yield: 4 servings)

Preheat the oven to 350 degrees. Cut the bread into a 1/2-inch dice, and toss the bread with 1 tablespoon of the oil. Spread the pieces on a cookie sheet, and bake for 6 to 8 minutes, or until browned, Set aside.

Peel the lemon, removing the skin and the white pith underneath, and then cut between the membranes to remove totally clean segments of lemon flesh. Cut enough of the flesh into ½-inch pieces to have about 2 tablespoons of diced lemon flesh.

Remove and discard any abductor muscles still attached to the scallops. Sprinkle them with the salt, pepper, and remaining 1½ tablespoons of oil. Heat a large nonstick skillet until very hot, and add the scallops. Cook over medium heat for about 2 minutes on each side. They should be nicely browned. Arrange 4 scallops on each of four serving plates, and sprinkle on the lemon pieces, capers, and bread cubes.

Heat the butter in a small skillet, and add the mushroom pieces. Cook for 2 to 4 minutes, or until the butter browns lightly (this is called noisette butter). Stir in the red wine vinegar. Spoon the sauce over the scallops, sprinkle the parsley on top, and serve.
La Ribollita (Tuscan Bean Stew)
CHEF HUBERT SEIFERT - SPAGIO

Serve this soup hot, but not boiling with a generous drizzle of olive oil.

If reheating the soup, make sure it comes to a boil then remove from heat and let cool at least 5 minutes. Serve in cold bowls, the soup should be warm, NOT piping hot.

(Yield: 4 servings)

In a large saucepan heat the olive oil and onion. Cook until the onion is translucent then add the chopped carrot and celery. Cook until slightly softened then add the crushed garlic and heat a few minutes.

Strip the leaves from the cabbage and remove the thick stem. Wash well, finely chop the stems and coarsely chop the leaves. Add the cabbage stems (not leaves) and chopped zucchini to the saucepan mixture and cook, stirring occasionally for 5 minutes, or until the vegetables have soaked in the olive oil.

Now add the beans to the saucepan and cook an additional 5 minutes. Then add the tomatoes and cook another 5 minutes to reduce the liquid.

Now add the cabbage leaves to the soup mixture and stir into the mixture so that the leaves wilt. Add the wine and chicken stock and gently simmer the soup for 40 minutes. Add the stale bread and gently mix into the soup and then remove the soup from the heat. Leave the saucepan alone for 30 minutes. This rest allows the flavors to meld together. This soup does well to be made a day in advance, then reheated. It should be thick enough to eat with a fork if desired.
**Braised Pork with Potato, Apple & Fennel Hash**

**CHEF TRAVIS HYDE - Z CUCINA DI SPIRITO**

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**For the Braised Pork**

- **Pork** - use the belly, cheeks, and shoulder - cut into 3 oz. pieces
- **mirepoix/garlic/thyme sprigs/oregano sprigs**
- **pork/chicken stock**
- **molasses**
- **cola**
- **sherry wine**

Season the pork, heat pan with oil and caramelize mirepoix, add pork and sear, add herbs and garlic to bloom, deglaze pan with sherry, add molasses, cola, and stock, season and allow to cook on medium-low heat for 1 ½-2 hours covered until tender.

Remove from heat and allow to rest before serving or to cool in liquids for later consumption. To make the sauce, reduce cooking liquid by 2/3 and strain through sieve, check seasoning.

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**For the Hash**

- **new potatoes**
- **sweet yellow onion**
- **fennel bulb**
- **granny smith apple**
- **garlic**
- **thyme**
- **bacon fat**

Toss potatoes in oil and herbs and roast until par cooked, pull and cool to room temperature. Julienne, onions and fennel and sauté in pan with bacon fat, add diced apples and diced potatoes and cook until apples start to turn soft, add thyme and garlic and season.
Ohio Beef Short Ribs with Asparagus, Boar Bacon, Penne Pasta & Headwaters Tomme Cheese Sauce

CHEF JOHN SKAGGS – TWO CATERERS CONTEMPORARY CUISINE

For the Braised Short Ribs
- 2 tablespoons olive oil
- 6 Ohio-grain fed beef short ribs with bones, cut 2 inches thick (about 4 lbs)
- Kosher salt and freshly ground pepper
- 1 large onion, finely chopped
- 2 carrots, sliced
- 2 celery ribs, sliced
- 1 fennel bulb, cored and sliced
- 3 garlic cloves, thickly sliced
- 2 cups dry red wine
- 1 1/2 cups marsala
- 4 thyme sprigs
- 2 cups beef stock

In a large skillet, heat the oil. Season the ribs with salt and pepper. Add them to the skillet and cook over moderate heat, turning once, until browned and crusty, about 15-18 minutes. Transfer the ribs to a large, enameled cast-iron casserole.

Add the onion, carrots, celery, fennel, and garlic to the skillet and cook over low heat, stirring occasionally, until very soft and lightly browned, about 20 minutes. Add the beef stock, wine, marsala, and thyme sprigs and bring to a boil over high heat. Pour the hot marinade over the ribs. (Optional: Let cool, cover and refrigerate overnight, turning the ribs once.)

Preheat the oven to 350°. Cover and cook in the lower third of the oven for 1 1/2 hours, until the meat is tender but not falling apart. Uncover and braise for 45 minutes longer, turning the ribs once or twice, until the sauce is reduced by about half and the meat is very tender.

Transfer the meat to a clean shallow baking dish, discarding the bones as they fall off. Strain the sauce into a heatproof measuring cup and skim off as much fat as possible. Pour the sauce over the meat; there should be about 2 cups.

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CHEFS 2011 RECIPES

Ohio Beef Short Ribs with Asparagus, Boar Bacon, Penne Pasta & Headwaters Tomme Cheese Sauce

CHEF JOHN SKAGGS – TWO CATERERS CONTEMPORARY CUISINE

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For the Penne Pasta

- 1 oz. Thyme infused olive oil
- 4 strips or 4 oz. of wild boar bacon, chopped
- 1 medium shallot, chopped
- 4 cloves of garlic, minced
- 6 stalks of asparagus, chopped
- 4 oz. red wine (pinot noir)
- 1 lb. braised and shredded Ohio beef short rib meat
- 6 oz. heavy cream
- 2 egg yolks
- 1 lb. Penne pasta, cooked al dente
- 5 oz. Tome cheese, thinly sliced
- Fresh herbs, minced (parsley, thyme)

Preheat oven to 350 degrees f.

In a large skillet over medium low heat, sauté bacon, shallot and garlic in thyme infused olive oil until onions just start to caramelize. Add asparagus, wine and shredded rib meat and stir to coat. Add cream and bring to a simmer. Let reduce by half.

Turn heat to low and stir in egg yolks. Add pasta and cheese. Combine with fresh herbs. Fold into your favorite casserole or gratin dish and sprinkle with more cheese and herbs.

Place in pre heated oven and bake for 15-20 minutes uncovered.

Notes About Ingredients:

Locally grown, raised or produced ingredients:
- Beef Short Ribs: Flying J Farm in Johnstown, Ohio
- Asparagus: Northridge Organic Farm in Johnstown, Ohio
- Headwaters Tomme Cheese: Kokoborrego Cheese Company in Mt. Gilead, Ohio
- Cream: Snowville Creamery in Pomeroy, Ohio
- Herbs: Jorgensen Farm in Westerville, Ohio
- Eggs: Frijolito Farm in Columbus, Ohio

Locally sourced:
- Olive oil: The Olive Orchard in Columbus, Ohio
- Garlic and Shallots: Sippel family farm in Mt. Gilead, Ohio
- Boar Bacon: North Market Poultry & Game in Columbus, Ohio

Conventionally sourced:
- Kosher salt
- Fresh ground black pepper
- Penne rigate pasta (contains wheat)
For the Tapenade

- 3/4-cup mix of pitted olives, black oil-cured olives, Kalamata olives, and green olives
- 1 small garlic clove, peeled and sliced
- 2 dried apricot halves, cut into small pieces
- 1 1/2 tablespoons drained capers
- 8 anchovy fillets in oil

For the tapenade: Put all the tapenade ingredients in the bowl of a food processor, and pulse to make a coarse puree

2 tablespoons extra virgin olive oil

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For the Chicken

- 4 skinless, boneless chicken breasts, about 6 ounces each
- 1 tablespoon good olive oil
- 4 tablespoons unsalted butter
- 1 1/2 cups Baby Bella mushrooms, washed and cut into 3/4-inch pieces
- 1/2 cup chopped onion
- 1/2 teaspoon salt, plus extra to taste
- 1/2 teaspoon freshly ground black pepper, plus extra to taste
- 1/2 cup dry white wine
- 2 tablespoons chopped fresh chives or parsley

Cut a horizontal slit in each chicken breast to create a pocket, and stuff with the tapenade. Set aside until serving time.

When ready to cook the chicken, preheat the oven to 180 degrees. Heat the olive oil and 2 tablespoons of the butter in a large skillet, and when hot, season the stuffed breasts with salt and pepper, and arrange them side by side in the skillet. Cook over medium heat, covered, for about 3 minutes on each side, and then transfer to a platter, and keep warm in the 180-degree oven.

Add the mushrooms and onion to the skillet, and sauté for about 2 minutes. Add the wine, and reduce the contents by boiling for 2 minutes. Add the remaining 2 tablespoons of butter, and additional salt and pepper to taste, and mix well to incorporate the butter.

Serve a chicken breast on each of four hot plates, and add any juice that has accumulated around them on the platter to the mushroom sauce in the pan. Divide the mushrooms and sauce among the servings, spooning it over the chicken breasts, and sprinkle the parsley or chives on top. Serve.
**For the Pavlovas**

- 6 Meringue Shells (recipe follows)
- 6 ounces Tessora Liqueur
- 2 pints Raspberry Sorbet (recipe follows)
- 2 pints Ugandan Vanilla Bean Ice Cream (recipe follows)
- Whipped Cream (recipe follows)
- 6 Mint Sprigs to garnish

**To assemble**

Place a meringue shell on a plate. Pour ½ an ounce of Tessora over the meringue. Place on large scoop of sorbet in the meringue shell. Douse the sorbet with another ½ ounce of Tessora. Top with a dollop of whipped cream and garnish with a sprig of mint. Continue with the remaining shells and serve.

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**Meringue recipe:**

- 4 egg whites, room temperature
- 1 cup granulated sugar
- 2 teaspoons cornstarch
- pinch sea salt
- 1 teaspoon vanilla extract

Preheat the oven to 225 F. Line two cookie trays with parchment paper and set aside. Mix together the sugar and cornstarch in a small bowl, whisk well to combine then set aside.

Beat the egg whites using an electric mixer with a whisk attachment, until the egg whites are very foamy and almost a soft peak. Add the sugar one tablespoon at a time while the mixer is still running. Once all of the sugar has been added, add the salt and the vanilla. Beat the egg whites for about 5 minutes more, or until the meringue holds a very stiff peak.

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Jeni’s Tessora Pavlova/Eton Mess
CHEF JENI BRITTON BAUER – JENI’S SPLENDID ICE CREAMS
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Use a large spoon to mound about a half cup of meringue onto the parchment lined sheet tray. Spread the meringue out into a circle, creating a little div-it in the center with the back of the spoon. Continue with the rest of the meringue, spacing about 1 ½ inches apart.

Bake the meringues for about 55-60 minutes or until they lift off of the parchment (the baking time may vary because of the weather). They will still be a little soft in the middle but very crisp on the outside.

Let cool. Use right away or seal in a freezer bag and freeze for up to one month to use again later. Makes about 14 meringues.

For the Whipped Cream:
• 1 pint Whipping Cream
• 3 Tablespoons sugar
• 1 Tablespoon Vanilla Extract

Chill a large mixing bowl in the freezer for a minute. When completely cold, combine all ingredients in the bowl and whip with a whisk until the cream reaches a nice medium peak and fold over itself gently.

Cover and chill until needed. Whip with a little more cream to refresh.
Combining the raspberries, sugar and corn syrup in a 4-quart saucepan. Bring to a boil, stirring to dissolve the sugar. Lower the heat to a simmer and cook until the fruit is softened, about 8 minutes.

Set aside and let cool. Meanwhile, make an ice batch in a large mixing bowl. When the plums have cooled enough to work with, press them through a sieve into a medium mixing bowl. Press on the skins to extract as much as the color and flavor as you can. Stir in the beer and pour the mixture into a 1 gallon ziploc freezer bag. Submerge the bag in the ice bath.

Once the sorbet base is completely chilled, cut a corner of the bag and pour it into the canister of your ice cream machine. Freeze according to the machine’s directions. The sorbet is ready when it has the consistency of very softly whipped cream.

Pack the sorbet into a storage container. Press a piece of parchment or wax paper directly on top and seal with the lid. Let cure in the coldest part of your freezer until firm, at least 4 hours.
Ugandan Vanilla Bean Ice Cream
CHEF JENI BRITTON BAUER – JENI’S SPLENDID ICE CREAMS

- 2 cups whole milk
- 1 tablespoon plus 1 teaspoon cornstarch
- 1 1/2 ounces (3 tablespoons) cream cheese, softened
- 1/8 teaspoon fine sea salt
- 1 1/4 cups heavy cream
- 2/3 cup sugar
- 2 tablespoons light corn syrup
- 1 vanilla bean, split, seeds scraped out, seeds and bean reserved

Mix about 2 tablespoons of the milk with the cornstarch in a small bowl to make a smooth slurry. Whisk the cream cheese and salt in a medium bowl until smooth. Fill a large bowl with ice and water.

Combine the remaining milk, the cream, sugar, corn starch, and vanilla seeds and bean in a 4-quart saucepan, bring to a rolling boil over medium-high heat and boil for 4 minutes. Remove from the heat and gradually whisk in the cornstarch slurry. Bring the mixture back to a boil over medium-high heat and cook, stirring with a heatproof spatula, until slightly thickened, about 1 minute. Remove from the heat.

Gradually whisk the hot milk mixture into the cream cheese until smooth. Pour the mixture into a 1-gallon Ziploc freezer bag and submerge the sealed bag in an ice bath. Let stand, adding more ice as necessary, until cold, about 30 minutes.

Remove the vanilla bean. Pour the ice cream base into a frozen canister and spin until thick and creamy. Pack the ice cream into a storage container, press a sheet of parchment directly against the surface, and seal with an airtight lid. Freeze in the coldest part of your freezer until firm, at least 4 hours.
For the Walleye Mousse
- 4 ounces Lake Walleye, diced
- 2 eggs
- 1 cup heavy cream

Place the walleye in a food processor or robot coup. Season with salt and pepper. Run the food processor on high for one minute, scrape down the bowl.

With the machine running, add the eggs, one at a time, allowing for them to be incorporated. Scrape down the bowl again.

Again with the motor running, slowly add heavy cream. When the cream is absorbed, place the mousse in a large stainless steel bowl.

Preparing the Coulibiac
- 8 ounces each, salmon, halibut, walleye
- 1 - 8 ounce sheet puff pastry

Dice fish into large pieces, add into the mousse, add chives.

Roll puff pastry to 8” x 12”. Place parchment with the 12” side facing you on baking sheet. Form a log of mousse along the front half of the 12” side. Using a pastry brush, paint a thin coat of water on the pastry. Fold the pastry over the mousse. Coat with egg wash.

Bake at 350 degrees for 25 minutes.